

Zucchini Bread

Rating: ★

Makes: 16 servings

Ingredients

3 egg
 1 cup sugar
 1/4 cup vegetable oil
 2 cups zucchini (grated)
 1 teaspoon vanilla
 1 1/2 cups flour (all purpose)
 1 1/2 cups whole wheat flour
 1 teaspoon salt
 2 teaspoons baking soda
 2 teaspoons cinnamon
 1/2 teaspoon baking powder
 1/2 cup raisins

Directions

1. Preheat oven to 325 degrees and lightly grease and flour a 9 x 5 loaf pan.
2. In a large mixing bowl, beat eggs lightly. Add sugar, oil, zucchini, and vanilla and beat.
3. In a separate bowl, measure dry ingredients and stir to combine. Add raisins.
4. Add dry ingredients to the egg mixture. Stir just until all ingredients are moistened.
5. Spoon into loaf pan.
6. Bake at 325 degrees for 50 minutes. Test for doneness by inserting a toothpick in the center. It should come out dry.

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	190	
Total Fat	5 g	8%
Protein	4 g	
Carbohydrates	35 g	12%
Dietary Fiber	2 g	8%
Saturated Fat	1 g	5%
Sodium	330 mg	14%

7. Allow loaf to cool 5 to 10 minutes before turning out onto a cooling rack.
8. Serve warm or allow to cool before slicing.